"Cabbage Pickle"

1 large firm cabbage
1 peck green tomatoes
2 qts. white onions
1 doz. green peppers

All cut fine and put into a earthen vessel. Sprinkle over it 1 pt. salt and cover with water let stand over nite.

Scald in same brine then drain off.

Heat 3 qts. vinegar. To mix into smooth paste with a little cold ~~water~~ vinegar, 2 cups flour, 3 cups brown sugar, 1 large box of mustard, 2 tablespoons of tumeric, 2 tablespoons celery seed, 2 of white mustard seed.

Pour into hot vinegar then (stirring constantly) add the mustard mixture, let it cook for 20 mins., being careful to stir all the while.

Pour vegetables